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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant: Mary Ann AUGUSTIN *et al.*
Title: **GI TRACT DELIVERY SYSTEMS**
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DECLARATION OF MARY ANN AUGUSTIN UNDER 37 C.F.R. § 1.132

Mail Stop RCE
Commissioner for Patents
P.O. Box 1450
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Sir:

I, Mary Ann Augustin, state and declare that:

1. I am a Research Program Leader (Food Science) at the Commonwealth Scientific and Industrial Research Organisation (CSIRO). I am one of the named inventors of the captioned application.
2. I received my BSc (Hons) in 1975 and my Ph.D in 1979 from Monash University, Australia. I was a Professor in the School of Chemistry at Monash University while on secondment from CSIRO (October 2005 – July 2007). I have been active in the field of food science since 1980, specializing in the stabilization of fats and oils, dairy ingredient chemistry and microencapsulation of bioactives. A copy of my curriculum vitae is appended to this declaration as Exhibit A.
3. By virtue of the experience summarized above and detailed in the appended curriculum vitae, I am aware that, at the time of the subject invention, U.S. Patent No. 4,230,687 ("Sair") illustrated the contemporaneous state of the relevant art.

4. I have read and believe that I understand Sair. Sair discloses a flavoring agent that is encapsulated in a protein or a chemically treated carbohydrate, such as Capsul, a product of National Starch & Chemical Corporation (Kalisz, Poland). Only in his Example 8 does Sair disclose encapsulating an active agent in a protein and carbohydrate mixture. Sair's disclosed encapsulation process does not entail homogenizing and cannot yield an oil-inwater "emulsion," since Sair states that the "quantity of water [used] should *only* be sufficient to produce a viscous paste with the encapsulating material," in order that the "the resulting product" is not "much more fluid" and, hence, "extremely difficult to form the desired sheet" (column 4, lines 2-13 and column 4, line 60 – column 5, line 11; emphasis added). Sair further states that his method "differs markedly from prior art encasement or encapsulation techniques which utilize ... *emulsions*" (column 9, lines 8-11, *inter alia*; emphasis added).
5. I understand that claim 26 of the application is directed to "a material for encapsulating a therapeutic and nutritional agent that is storage unstable." Pursuant to claim 26, the material is the product of a process that comprises the steps of "(A) treating a starch to increase the number of sugar reducing groups in the resulting treated starch; (B) forming a dispersion of a film forming protein and the treated starch in an aqueous phase; (C) mixing the agent with the dispersion to form a mixture; and then (D) homogenizing the mixture to obtain an agent-in-water emulsion such that the treated starch and the film forming protein form a protective shell around the agent during the homogenizing step, which shell allows release of the agent in the gastrointestinal tract." Pursuant to claim 29, the therapeutic and nutritional agent includes "at least one from the group consisting of lipids, oil soluble, and oil dispersible ingredients."
6. I understand that Sair is cited by an Office Action, dated June 30, 2011. In particular, I understand this Office Action at page 5 to contend that, "[a]lthough the process disclosed by Sair et al. does not form [an] emulsion," the "burden is on the applicants to provide evidence to demonstrate that the structure of the claimed encapsulation material result[ing] from the said process [recited in claim 26] is different from that of the encapsulation material disclosed by Sair et al." In view of this contention, I conducted experiments that compared materials resulting from the process prescribed in claim 26

versus the process disclosed in Sair. The experimental results are depicted in figures appended to as Exhibits B – D to this declaration.

7. Each of Exhibits B – D contain four figures. Figures 1 and 2 show the material that results when the formulation with casein and Hylon VII undergoes the process recited in claim 26 and disclosed in Sair, respectively. (Casein is the film-forming protein and Hylon VII is the treated starch.) Each of Figures 3 and 4 (Exhibits B – D) shows the material that results when the formulation of Sair's Example 1 (casein) and the formulation of Sair's Example 25 (Capsul) respectively undergo the process disclosed in Sair. Oil was the agent in all of these examples.
8. Exhibit B contains Figure 1a, Figure 2a, Figure 3a, and Figure 4a. Figure 1a shows that material resulting from the process of claim 26 is spherical after the spray drying process of claim 27. In this example, the treated starch and film forming protein form a protective shell around the agent. In contrast, Figures 2a-4a show that the process used in Sair yields material characterized by an irregularly shaped and non-spherical structure, resembling a sheet; hence, that it does not result in a continuous protective shell formed around an agent.
9. Exhibit C contains Figure 1b, Figure 2b, Figure 3b, and Figure 4b. Figures 1b – 4b show a confocal laser scanning micrograph of each formulation, stained with an oil soluble, fluorescent red dye. The spherical red dots represent the unencapsulated oil. The red background comprises the oil encapsulated in the encapsulant matrix while the black areas correspond to the encapsulant matrix alone. Figure 1b shows a homogenized distribution, where relatively little non-encapsulated agent results from the process of claim 26. Unlike Figure 1b, Figure 2b depicts an inhomogenous distribution where more non-encapsulated agent result from the process disclosed in Sair. Figure 3b shows non-encapsulated agent on the surface of an encapsulant. The red in Figure 4b shows a stream of non-encapsulated agent and the black in Figure 4b shows encapsulant with no agent inside.
10. Exhibit D contains Figure 1c, Figure 2c, Figure 3c and Figure 4c. Figure 1c shows the material resulting from using the process recited in claim 26 after the material is spray

dried and placed on dry filter paper. Likewise, Figures 2c-4c show a material after being spray dried and placed on dry filter paper, but for the process disclosed in Sair. As evident from Figure 1c, the material resulting from the process recited in claim 26 is a free flowing powder that has no oil leakage. In contrast, Figures 2c-4c show that material resulting from the process of Sair is an oily powder, displaying oil leakage. Figures 2c-3c show approximately 20 mm radius of oil leakage. Figure 4c shows approximately 88 mm radius of oil leakage.

11. As is evident from Exhibits B – D, the process recited in claim 26 results in a material that forms a protective shell around an agent, while the process disclosed in Sair fails to produce such an effect. It is my understanding that the process of claim 26 produces the aforementioned material because the mixture of film forming protein, treated starch and agent is homogenized to obtain an agent-in-water emulsion prior to spray drying. By contrast, it is my understanding that Sair does not produce the aforementioned material because Sair counsels using relatively little water so as *not* to form an emulsion.
12. I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true, and further, that these statements are made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under 18 U.S.C. § 1001 and that such willful false statements may jeopardize the validity of the application or any patent issuing thereon.

Date 25th October 2011

By M.A. Augustin
Mary Ann Augustin

Exhibit A

MA AUGUSTIN – BRIEF CV, Nov 2010

1. Name: Mary Ann Augustin

2. Education:

Monash University, Australia. BSc (Hons, 1stClass) (1972 -1975), PhD (Mar1978-Dec1978, Awarded Apr 1979)

3. Employment:

- Aug 1988 – present (CSIRO) including Secondment to Monash (Oct 2005-June 2007)
 - March 2009 – present: Research Program Leader (Food Science)
 - July 2007- Feb 2009: Principal Dairy Scientist & Microencapsulated Ingredients – Stream Leader (until July 2008); Honorary Professor, Monash University (until Dec 2008)
 - Oct 2005-June 2007: Professorial Fellow, School of Chemistry, Monash University
 - April 2004 – Sept 2005: Science Manager, Food Chemistry & Formulation Science, FSA
 - July 2003 – March 2004: Director, Science Forum, FSA
 - Jan 1998 – June 2003: Section Leader, Ingredient Functionality, FSA
 - Oct 1990 – Dec 1997: Leader, Milk Powder Team, CSIRO
 - Aug 1988 – Sept 1990: Senior Research Scientist, Milk Powder Team
- University Appointments (1979 – 1988)
 - May – Dec 1979: Universiti Sains Malaysia, Penang, Chemistry Department, Instructor / Lecturer
 - Jan – July 1980: University of Newcastle-upon-Tyne, England, Chemistry Dept., Post-doc
 - Sept 1980 – July 1988: Universiti Pertanian Malaysia, Fac. of Food Science and Biotech., Lecturer

4. Recognition (National and International Awards)

2008: Newton Turner Award (CSIRO)

2003: American Oil Chemists Society Corporate Achievement Award 2003 (Team)

2001: Recognised In Women In Business 2001 (Commonwealth of Australia)

2001: JR Vickery Address

1998: Sir Ian McLennan Achievement For Industry Award

1997: Loftus-Hills Silver Medal Of The Dairy Industry Association Of Australia

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Book Chapters

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Journal Articles

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2. Ying DY, Sun J, Sanguansri L, Werrakkody,R and Augustin MA Enhanced Survival of Spray Dried Microencapsulated Lactobacillus rhamnosus GG in the Presence of Glucose. J Food Eng (in press)
3. Wong, BT, Zhia, JL, Hoffffman, SV, M-I Aguilar, Augustin, MA, Wooster, TJ and Day, L (2012) Conformational changes to deamidated wheat protein and β -casein upon adsorption at oil-water interfaces. Food Hydrocolloids , 27(1), 91-101. doi:10.1016/j.foodhyd.2011.08.012
4. Augustin MA, Patten G, De Luca A, Abeywardena M, Lockett T, Head R and Sanguansri L. Feeding and format of oil delivery affects intestinal passage of fish oil in rats Food & Function (in press) doi: 10.1039/c1fo10149 h
5. Ying DY, Weerakkody W, Singh T, Sanguansri L, Leischtfeld SF, Gantenbein-Demarchi C, Augustin MA Ascorbate and Tocopherol have Contrasting Effects on the Viability of Microencapsulated Lactobacillus rhamnosus GG J Agric Food Chem (in press) doi:10.1016/j.jfoodeng.2011.10.017
6. Shen Z, Apriani C, Weerakkody R, Sanguansri L and Augustin MA. (2011) Food Matrix Effects on In Vitro Digestion of Microencapsulated Tuna Oil Powder. J Agric Food Chem 59, 8442-8449
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Refereed Conference Papers

1. Augustin, M.A. and Clarke, P.T. (2004) Introducing microencapsulated functional ingredients into the recombined products market. 4th International Symposium on Recombined Milk and Milk Products – New Challenges, New Ideas, 9-12th May 2004 Proceedings
2. Day, L., Augustin, M.A., Batey, I.L., Wrigley, C.W. (2004) Association of non-protein components in wheat gluten with its quality. IN 'The Gluten Proteins. The Proceedings of the 8th Gluten Workshop' in Viterbo, Italy, 8-10th Sept 2003. Lafiandra, D., Masci, S. and D'Ovidio, R.(eds), The Royal Society of Chemistry, Cambridge, UK., pp 337-340.
3. Day, L., Udabage, S., Augustin, M.A., Batey, I.L. and Wrigley, C.W. (2003) Gluten structure and modification for food ingredient use. Cereals 2002. Proc. 52nd RACI Cereal Chemistry Conference Eds, C.K. Black, J.F. Panozzo, C.W. Wrigley, I.L. Batey and N. Larsen. Royal Aust. Chem. Inst., Melbourne. pp. 132–134

Patents

1. M. Ashokkumar, Kentish, S., Lee, J. U-L., Zisu, B., Palmer, M. and Augustin, M.; Processing Dairy Ingredients; WO2009079691.
2. Sanguansri; P, Augustin, M A, Htoon, A; Starch Treatment Process; WO2005105851.
3. Sanguansri, L., Augustin, M.A. and Crittenden R; Probiotic Storage and Delivery; WO2005030229.
4. Augustin, M A, Sanguansri, L, Head, R; Gastro-intestinal Tract Delivery Systems; WO2005048998.
5. Sanguansri L. and Augustin M.A; Encapsulation of Food Ingredients; WO200174175.
6. Augustin, M A, Williams, R; Nutritional Mineral Fortification of Milk; WO200172135.

NON-REFEREED PUBLICATIONS

Invited Presentations

1. Augustin, M.A. and Sanguansri, L. (2011) The Challenges of Microencapsulation for the Food Industry IPEMTECH, Berlin, Germany, 20-21 October 2011
2. Sanguansri, L.* and Augustin, M.A. (2011) Innovations in Formulation, Protection and Delivery of Probiotics. PROBIOTECH, 23-24th June 2011, Milan, Italy.
3. Buckow, R*. and Augustin, M.A. (2010) Structuring food biopolymers through innovative processing, IFT, 17-20 July 2010, Chicago, USA
4. Oliver, CM, Augustin MA* and Sanguansri, L (2010) Versatility of Food Materials for Microencapsulation. CAM May 10–12th 2010, Melbourne, Australia

5. Augustin, M.A. and Sanguansri, P. (2009) Application of Nanotechnology in Food Processing. Palm Oil International Palm Oil Congress (PIPOC), 9-11th November, 2009, Kuala Lumpur, Malaysia. (Full paper in Proceedings)
6. Sanguansri, L and Augustin MA (2009) Food Grade Delivery System for Controlled Release of Omega-3 in the GI Tract. International Society for Nutraceuticals & Functional Foods, 2009 Annual Conference, 1-4 November 2009, San Francisco, CA
7. Sanguansri, L and Augustin MA (2009) Enhanced Survival of Probiotics at Ambient Temperature and Intermediate Water Activities. International Society for Nutraceuticals & Functional Foods, 2009 Annual Conference, 1-4 November 2009, San Francisco, CA
8. Sanguansri, P.*, Augustin, M.A. and Wooster, T. (2009) Potential Application of Nanotechnology in the Food Industry, Asian Productivity Organisation (APO) Workshop on Nanotechnology in Food, 15-19th June 2009, Bangkok, Thailand.
9. Augustin, M.A. and CM Oliver (2009) "Development of Dairy-Based Encapsulated Ingredient Systems, (Keynote) 4th International Symposium on Spray Dried Dairy Products 2009, 15-17 April 2009, Melbourne, Australia.
10. Augustin, M.A., and Sanguansri, L. (2008) Global Developments in Encapsulation of Lipids and Functional Foods. 8th Annual Functional Food Symposium AAOCS 2008, 12-13th November 2008, Auckland New Zealand.
11. Sanguansri, L*. and Augustin, M.A. (2008) Microencapsulation Technology with Potential for Delivery of a Cocktail of Bioactives to the GI Tract, Annual International Society for Nutraceuticals and Functional Foods (ISNFF) Conference, November 14-17, 2008, Taiwan
12. Augustin, M.A., Sanguansri, L. and Smithers, G.W. (2008) Spray-dried emulsions as a means to protect and deliver bioactives. IFT 2008, 28th June – 1st July, 2008, New Orleans, New Orleans, USA.
13. Crittenden, R*, Sanguansri, L., Smithers, G.W. and Augustin, M.A. (2008) Encapsulation as a means to protect and deliver probiotics into foods and beverages. IFT 2008, 28th June – 1st July, 2008, New Orleans, New Orleans, USA.
14. Udabage, P*, Augustin, M.A., McKinnon, I., Kelly, A. and Versteeg, C. (2008) Dairy Proteins Under Pressure: Static High Pressure Processing to Modulate the Functionality of Dairy Proteins. Joint Annual Meeting of the American Dairy Science Association (ASDA) and the American Society of Animal Science (ASAS). July 7–11, 2008, in Indianapolis, Indiana, USA
15. Augustin, MA, Sanguansri, L and Wooster, TJ. (2008) Encapsulation of Food Ingredients. CSIRO Advanced Materials Conference and Workshops (CAM 2008) 18–20 February 2008, Melbourne.
16. Augustin, M. A., Sanguansri, L. Crittendon, R. Wooster, T. J. Rusli, J. Weekakkody, R. Cheng, L. C., Kurth, L., Bechta-Metti, K., Lockett, T., Smithers, G*. Functional Foods in the 21st Century - Delivering on Promise 7th International Conference of Food Science and Technology Wuxi, Shanghai, China. 14th Nov 2007
17. Ashokkumar, M.*, Lee, J., Kentish, S., Zisu, B., Augustin, M.A. and Mawson, R. (2007) The Effect of Ultrasonic Processing on the Aggregation of Dairy Ingredients. 40th Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007.
18. Chandrapala, J., Jeswan-Singh, M., Lu, J., Burgar, I., Augustin, M.A. and McKinnon, I.* Understanding the Molecular Basis of Heat Stability of Milk Systems. 40th Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007.

19. Sanguansri, L*. and Augustin, M.A. Getting long chain Omega-3s into the food supply: A technical opportunity for the food industry. 40th Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007.
20. Augustin, M.A. and Sanguansri, L. Encapsulation of bioactives - the next place for dairy ingredients. 40th Anniversary Annual AIFST Conference, Melbourne, 24 – 27th June 2007.
21. Augustin, M.A. and Sanguansri, L. (2006) The use of milk proteins for stabilisation of spray dried emulsions. Milk Proteins: From Expression to Food. 15-17th Feb 2006, Palmerston North, New Zealand.
22. McKinnon, I.R. and Augustin, M.A. (2006) Consequences of the interactions between milk proteins and minerals Milk Proteins: From Expression to Food. 15-17th Feb 2006, Palmerston North, New Zealand.
23. Augustin, M.A. and Smithers, G.W. (2006) Novel Ingredients through Sound Science., Dairy Ingredients – Underpinning Science, Commercial Success, IFT 24-28th June 2006, Orlando, USA
24. Augustin, M.A. and Sanguansri, L. (2006) Enhancing dairy products using encapsulated functional ingredients. Conference on Recombination, Fortification and Supplementation, IDF World Dairy Congress, Shanghai, 20-23 October 2006
25. Augustin, M.A. Sanguansri, P. and Htoon, A (2006) Functional performance of a resistant starch ingredient modified using dynamic high pressure processing. FIESTA (Food Innovation: Emerging Science, Technology and Applications), Melbourne, Australia, 16-17th October 2006.
26. Augustin, M.A. Dairy Ingredients for 2005. Presented at the Dairy Industry Association Australia Conference (Victorian). 24th April 2005
27. Augustin, M.A. and Cobiac, L. (2005) Challenges in food and preventative health. Satellite Conference (Australian Colloid and Interface Symposium), 21-22nd February, Canberra.
28. Augustin, M.A. and P. Sanguansri (2005) Food nanotechnology. PAC Meeting Seminar, Malaysian Palm Oil Board, 8th April, Putra Jaya, Malaysia
29. Augustin, M.A. and Palmer, M. (2005) A New Approach to Dairy Ingredients Research. AIFST Conference, 12th July 2005 Sydney, Australia
30. Augustin, M.A. and Cobiac, L. (2005) Opportunities for the fats and oils Industry in the functional food arena. PIPOC 2005 (Malaysian Palm Oil Board International Palm Oil Congress), Petaling Jaya, Selangor, Malaysia, 25-29 September 2005(Full paper in Proceedings)
31. Augustin, M.A. and Versteeg, C. (2005) Emerging food processing technologies for the palm oil industry. PIPOC 2005 (Malaysian Palm Oil Board International Palm Oil Congress), Petaling Jaya, Selangor, Malaysia, 25-29 September 2005(Full paper in Proceedings)
32. Augustin, M.A. Case study: microencapsulated ω -3 fatty acid ingredients into foods. Functional Foods: Opportunity for health and profit. Sydney, 20th February 2004
33. Augustin, M.A. and Clarke, P.T. (2004) Introducing microencapsulated functional ingredients into the recombined products market. 4th International Symposium on Recombined Milk and Milk Products – New Challenges, New Ideas, 9-12th May 2004

34. Augustin, M.A. (2004) Scientific Insights leading to innovative dairy ingredients. Keynote Address at 2004 NZIFT-DIANZ Joint Conference, Hamilton, New Zealand, 21-23 June 2004
35. Augustin, M.A. (2004) Physical functionality of dairy ingredients – Are there reliable assays? Dairy Bioscience Forum, Melbourne, 12-13th August 2004
36. Augustin, M.A. (2004) Opportunities for hydrocolloids in the functional food arena, 7th International Hydrocolloid Conference (Satellite Workshop), 2nd September 2004, Melbourne.
37. Augustin, M.A. Dairy Ingredient formulation – dangers and delights, Dairy Industry Association of Australia National Conference, 5-6th May 2003, Melbourne
38. Augustin, M.A., Sanguansri, L., Palmer, M. and Clarke, P. New generation microencapsulated Food Ingredients – Concept to Commercialisation. I.TEX 2003 Conference “Innovation & Venture Financing – Key Factors for Competitiveness, 19-20th May, Petaling Jaya, Malaysia
39. Augustin, M.A. The role of microencapsulation in the development of functional dairy foods. 2003 Foods for Life Conference and Exhibition. Melbourne, 24-27th August 2003
40. Augustin, M.A. and Sanguansri, L. Polyunsaturated fatty acids: delivery, innovation and applications” Presented at Functional Foods: Through innovation to Market Conference, 14-15th March 2002, Melbourne, Australia
41. Augustin, M.A. and Sanguansri, L. Omega-3 fatty acids in milk and dairy products, AOCS Australasian Section Workshop, 4-5th November 2002, Sydney
42. Sanguansri, L. and Augustin, M.A. Microencapsulation and delivery of omega-3 fatty acids, ICFPTE'02 -AIT, Bangkok, Thailand, 11 – 13 December 2002
43. Augustin, M.A. Microencapsulation in the dairy industry. Microencapsulation for Innovative Ingredients Seminar Food Science Australia, Werribee, May 2001
44. Augustin, M.A. Innovative dairy ingredients. AIFST Conference, 1-4th July 2001, Adelaide
45. Augustin, M.A. Functional foods: an adventure in food formulation. J.R. Vickery Address Presented at AIFST Conference, 1-4th July 2001, Adelaide (JR Vickery Address)
46. Augustin, M.A., Clarke, P.T. Williams, R.P.W., Sharma, W., Udabage, S. and Ainsworth, S. Functional ingredients: research opportunities in milk and dairy based powders. Ingredients-by-Design Workshop, Melbourne, 23rd February 2001
47. Augustin, M.A. Milk powder functionality – basics, processing effects and ingredient interactions. Dairy Ingredients 2001, San Luis Obispo, USA, 27-28th Feb 2001 (Major Address)
48. Augustin, M.A. and Udabage, S. Process-induced changes in milk. Australia-New Zealand Milk Proteins Workshop, Palmerston North New Zealand, 28-30th March 2001
49. Augustin, M.A. Dairy ingredients in chocolate, Presented at 4th Australian Chocolate Manufacturing Course, Food Science Australia, Werribee, Victoria May 2000
50. Augustin, M.A. New ingredients in yoghurt and related systems. Ingredients by Design Workshop, 18th March, 2000 Melbourne
51. Augustin, M.A. Mineral salts and their effect on milk functionality. Presented at Dairy Ingredients Science, Melbourne, July 28-30 2000. Australian Journal of Dairy Technology, 55 61-64 (Keynote Speaker)

52. Augustin, M.A. Ingredients for recombination of dairy products. Presented at the 3rd International Symposium on Recombination of Milk and Milk Products, Penang, Malaysia, May 1999 (Keynote Speaker)
53. Augustin, M.A. New dairy ingredients for the food industry. Presented at the 31st Annual Convention of the Australian Institute of Food Science and Technology, Melbourne, 26-29th April 1998.
54. Augustin, M.A. Milk powder. Presented at Workshop on Quality Trouble Shooting in the Dairy Industry, Organised by Dairy Industry Quality Centre, Werribee, 11th June 1998
55. Augustin, M.A. Functional characteristics of new dairy ingredients in food applications. Presented at 10th World Congress of Food Science and Technology, Sydney, 3-8th October 1999
56. Augustin, M.A. Texture of dairy desserts and yoghurts. Just Desserts Workshop 27-31st July 1998, University of Melbourne, Werribee
57. Augustin, M.A. and Jameson, G.W. Opportunities for dairy ingredients - recent developments. Presented at the Joint Annual Conference of the Dairy Association of Australia (NSW Division) and NSW Dairy Farmers' Association. Sydney, May, 1997.
58. Augustin, M.A. and Clarke, P.T. Milk fat powdered products. Presented at Milkfat Update Conference, Australian Food industry Science Centre, Werribee. 27-28 February, 1996. Full paper published in Australian Dairy Foods, April 19 38-39.
59. Augustin, M.A. Functional dairy ingredients in dairy desserts. Presented at the "Dairy Desserts Seminar" organised by the Australian Food Ingredients Centre. 8 September, 1995.
60. Augustin, M.A. Skim milk powder functionality. Presented at the Workshop on evaporation and drying organised by Dairy Processing Engineering Centre (Monash University). 5-6 October, 1995.
61. Augustin, M.A. and Aitken, B. Ingredients for UHT foods. Paper presented at the seminar on "Advances in UHT Products and Packaging" at VCAH Gilbert Chandler, Werribee, Victoria. 8-9 February, 1993.
62. Augustin. Utilization of milk fat in frying. In Proceedings of the Developments in Milkfat Technology Seminar, 19th October (1989). Food Research Institute, Werribee, Victoria, Australia. Ed. B.R. Rich, 52-55.
63. Augustin, M.A. Frying performance of palm oil products. Paper presented at the Seminar on Palm Oil Performances in Frying Palm Oil Research Institute of Malaysia, Bandar, Baru Bangi, Selangor, Malaysia, 21 January 1988.
64. Augustin, M.A. Frying characteristics of cooking oils and health implications. Paper presented at Symposium on Palm Oil, Kuala Lumpur, Malaysia, 3 June 1988, 3 June 1988
65. Augustin, M.A. and Chong, C.L. Measurement of deterioration in fats and oils. Paper presented at the Seminar on Food Analysis - A Better Understanding for Consumers and Manufacturers", Kuala Lumpur, Malaysia, 2nd April 1986. In Food Technology in Malaysia, 817-21
66. Teah Yau Kun and Augustin, M.A. Cooking and Frying Oils/Fats. Presented at the First Product Technology Course, Palm Oil Research Institute of Malaysia, Bandar Baru Bangi, Selangor, Malaysia, 12-26 November 1985.

Volunteered Abstracts & Papers (Conference)

1. Augustin. M.A., Udabage, S., Juliano, P and P.T. Clarke. Towards a more Sustainable Dairy Industry: Integration across the Farm-Factory Interface and the Dairy Factory of the Future, IDF World Dairy Summit, 15-19th October 2011 Parma, Italy (Oral).
2. Augustin M.A., Sanguansri L., Shen Z., Fagan P., Rusli, J., Weerakkody, R. Versatility of Maillard Products in the Formulation of Spray-dried Microcapsules containing Nutritional Ingredients. XIX International Conference in the Formulation of Spray-dried Microcapsules, 5-8th October 2011, Amboise, France (Oral)
3. Liu, Z., Juliano, J., Williams, R.P.W, Niere, J. and Augustin, M.A. Ultrasonic processing of reconstituted skim milk: Effect of pH adjustment and ultrasound frequency. AIFST, July 2011, Sydney (Oral)
4. Temmel, S., Knoerzer, K., Cotte, E., Stanzel, M. and Augustin, M.A. Enhanced creaming of pasteurised milk by megasonic treatment at various temperatures and sonication times. IFT Annual Meeting and Food Expo, 11-14th June 2011, New Orleans, Louisiana, USA (Poster)
5. Juliano, P., Kutter, A., Cheng, L. J., Swiergon, P., Mawson, R. and Augustin M. A. Ultrasound-assisted separation of bulk dairy products. FIESTA, August 2010, Melbourne (Oral)
6. Cotte, E., Juliano, P., Cheng, L.J., Kutter, A. and Augustin, M.A. Enhanced creaming of pasteurised milk by high frequency ultrasound at various temperatures FIESTA, August 2010, Melbourne (Poster)
7. Melton, L., Bhail, S., Mawson, R., Augustin, M.A. and Hemar, Y. Cellulose as Dietary Fibre and as an Energy Source. AIFST, July 2010 , Melbourne, Australia (Oral)
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